S/N 10/014,842

PATENT

## Amendments to the Claims

This listing of claims will replace all prior versions and listings of claims in the application.

## Listing of Claims

- 1. (Presently Amended) Unique Setructured lipids obtained from interesterifying coconut oil with free fatty acids obtained from hydrolysis of triglycerides of a vegetable source, said structured lipids contain at least up to 45.5 46 mol % of onega 6 polyunsaturated fatty acids with a minimum lauric acid content of 17 mol % and rich in medium chain fatty acids.
- (Presently Amended) <u>The Unique</u> structured lipids of as claimed in claim 1, wherein the structured lipids comprise lauric acid that produces quick energy for critically ill patients.
- 3. (Presently Amended) The Unique structured lipids of as claimed in claim 1, wherein the structured lipids are rich in MCFA (Medium Chain Fatty Acid) and n 6 PUFA (Polyunsaturated fatty acid), which is nutritionally beneficial in being hypocholesterolemic and hypotriglyceridemic.
- 4. (Presently Amended) The A unique structured lipids of as claimed in claim 1, wherein the structured lipids reduce the total cholesterol level in serum by 10% and the total cholesterol level in liver by 36% having cholesterol lowering capacity in the range of 10 36%.
- 5. (Presently Amended) The A unique structured lipids of as claimed in claim 1, wherein the recovery of the scale up of structured lipids from the reaction mixture after the interesterification reaction is in the range of 88-92%.

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- 6. (Presently Amended) The A unique structured lipids of as claimed in claim 1, wherein the structured lipids comprise n-6 PUFA to modulate eicosanoid production in immune compromised patients.
- 7. (Presently Amended) The A unique structured lipids of as claimed in claim 1, wherein the structured lipids have are having a very low melting point of 12-15°C that remains as a liquid without phase separation.
- 8. (Presently Amended) The A-unique structured lipids of as elaimed in claim 1, wherein the structured lipids have are having a safflower oil fatty acids and triaglycerols of coconut oil for optimal nutrition.
- 9. (Presently Amended) The A-unique structured lipids of as claimed in claim 1, wherein the structured lipids comprise n-6 PUFA levels are from 1.8% in the unmodified coconut oil and to 45.5% in the structured lipids.
  - 10. (Canceled)
  - 11-19. (Withdrawn)